

Tearoom

Rockingham Castle

HB

*
£15
to
£20



▶ **Location** Rockingham, Nr. Market Harborough, LE16 8TH **t:** 0844 502 7183
w: www.rockinghamcastle.com **e:** estateoffice@rockinghamcastle.com

Rockingham Castle has a rich history, having played host to many a king and his court over the centuries since its construction. Visitors can now walk in the footsteps of royalty while taking in the spectacular scenery. Unwind after a walk around the grounds with a coffee or a glass of wine in the beautiful Walker's House licensed tearoom, located in the castle courtyard. The seasonal menu offers a range of locally sourced treats including indulgent homemade cream teas as well as light lunches. What really sets Rockingham Castle apart from the rest is the lavish catering, including five-course medieval banquets, Victorian Christmas dinners and candlelit suppers – all of which are available to book. Whether you're looking for a day out or bespoke catering, Rockingham Castle offers a truly unique experience. *Price range represents the cost of a two-course lunch and drink in the tearoom.

Open: hours vary seasonally, please see website for details

Gastropub

The Bull

HB

£20
to
£30



▶ **Location** 2-4 Main Street, Broughton Astley, LE9 6RD **t:** 0844 502 8362
w: www.bullatbroughton.com **e:** info@bullatbroughton.com

Warm, friendly and full of surprises, The Bull is among that rare breed of pubs that serves remarkable food while resolutely retaining the real heart and soul of an affable pub. We entered to gales of laughter and a cracking atmosphere: cosy chats between couples, catch-ups with friends, family gatherings – it was all going on. On our table was a lip-tingling portion of butter with red and green chillies, ready to be spread over fresh bread, while gilt mirrors, fragrant lilies and flock wallpaper made for stylish surrounds. We started with flavoursome English lamb pakoras with tamarind and mint dahi, mint yoghurt and pickled mooli. Next came slow-braised ox cheek and porcini mushroom tortellini, served with merguez sausage and a beef marrow and tomato ragu. Dessert comprised a perfectly presented rhubarb and custard cheese cake with white chocolate ice cream. At The Bull, it's all about serious food in a fun atmosphere – what could be better?

Food Served: Mon 6pm-10pm; Tues-Sat noon-2.30pm, 6pm-10pm; Sun noon-4pm

Gastropub

The Horse Shepshed

CM

£20
to
£25



▶ **Location** 196 Ashby Road West, Shepshed, LE12 9EF **t:** 0844 502 8316
w: www.thehorseshepshed.co.uk **e:** info@thehorseshepshed.co.uk

The Horse Shepshed has the rustic charm of a country pub but offers a creative, modern menu. Thanks to its picturesque setting in rural Leicestershire and its reputation for superb food, this eatery is drawing discerning diners from both nearby and further afield. The relaxed bar area, with its wood-burning stove, was the perfect setting for my aperitif. Moving through to the cosy restaurant, I enjoyed a sensational starter of blackened mackerel with pickled cucumber salad, beetroot Carpaccio and fresh horseradish. My main course of pan-roasted chicken breast with chorizo Dauphinoise, wild garlic and spinach purée was equally sophisticated and delicious. Other offerings such as the signature pizzas – stone-baked in a traditional pizza oven – and Sunday lunch are proving very popular. Book yourself in to visit soon, as this sensational hidden gem won't stay secret for long.

Food Served: Mon 5.30pm-9pm; Tues-Sat noon-2.30pm, 5.30pm-9pm; Sun noon-4pm